Seafood producers’ resiliency relies on their constant ability to adapt to the changing environmental, social, and political landscape of New York. Therefore, producers are interested in exploring new species for production. This has led to increased interest in seaweed production, which attracts markets for sale of product to support an economically viable industry.

To assist the emerging seaweed industry to explore opportunities and accessing markets for seaweed products, New York Sea Grant (NYSG) created the Seaweed Processing and Marketing Task Force.

In 2022, in collaboration with industry and agency partners, NYSG created three seaweed-centric guides to help potential producers understand the regulatory framework surrounding the processing and marketing of seaweed products and the best practices for maintaining quality and safety during harvest and processing. These guides are:

- Seaweed Guide 1: Food Safety Modernization Act Preventative Controls for Human Foods
- Seaweed Guide 2: Best Practices for Maintaining Quality in Seaweed

NYSG facilitates discussions around the emerging seaweed industry in New York, publishes resources to advise the seaweed industry on best practices and regulatory requirements, and supports opportunities for NY’s aquaculture industry to adapt and grow.

NYSG Seaweed Guides:
https://www.nyseagrant.org/seaweedguides

Sugar kelp harvest at Violet Cove Oyster Company, Moriches Bay, NY.
Photo: Michael Ciaramella/NYSG

The Sea Grant Focus Area for this project is Sustainable New York Fisheries, Aquaculture & Seafood Businesses.

NYSG helps coastal producers adapt to changing environmental, social and political climates through updated practices and novel technologies and products.